



DURHAM COUNTY ENVIRONMENTAL HEALTH

Temporary Food Establishment Guidelines and Check list

IMPORTANT: A permit cannot be issued unless all of the requirements are met as outlined below and as detailed in the requirements for temporary food establishments.

1. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Durham County Division of Environmental Health. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT.** All foods must be obtained from approved sources; all unapproved food shall be discarded by the operator. Foods such as cream filled pastries and pies; salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment. Hamburger shall be prepared in an approved facility in patties separated by clean paper, or other wrapping material and ready to cook. Poultry shall be prepared for cooking in an approved market or plant (cutting or preparing of any raw meat product in the stand is prohibited).
2. The temporary food establishment must be thoroughly cleaned and sanitized prior to visit by a representative of the Health Department. The following items on this checklist must be complete in order to receive a permit.

- ___ Sanitizer made with regular bleach (no scented bleach) mixed with water to make a 50-ppm solution or other approved sanitizer.
- ___ Sanitizer test strips provided for the sanitizer in use.
- ___ Provide food thermometers ranging from 0°F-220°F for monitoring food temperatures.
(see example picture #1 in information package)
- ___ Protection against flies and other insects shall be provided. (effective fans or screening)
- ___ Utensil sink and counter space/drain boards for the air-drying of utensils provided.
(see example picture #2 in information package)
- ___ Hand washing facility set up with antibacterial soap and paper towels.
(see example picture #3 in information package)
- ___ Hair restraints used (baseball hat or a hairnet).
- ___ Ice scoops and bin provided for consumption ice
(a separate ice supply from ice used for chilling food).
- ___ Food stored off the floor
(potatoes, onions, etc. must be stored on a pallet or other approved means).
- ___ All food handling and cooking must be done in a protected area.
(TFE shall have over head coverage.) (see example picture #4 in information package)
- ___ Open food displays protected from contamination by sneeze guards, or other barriers.
- ___ Beverages are limited to canned, bottled, or dispensed from approved devices.
- ___ Approved potable water supply (Bottled or approved municipal water supply) and food grade hose.
- ___ Garbage shall be collected and stored in waterproof containers with tight-fitting lids.
- ___ Wastewater disposed of properly. Wastewater shall not be disposed of on the ground or in storm drains.
Catch buckets must be disposed of in a can wash area, toilet, portable toilets, or holding tank.